

Fullstar

Live Life to the Full

CHOPPER PRO User Manual

Full Instruction Video Here:
fullstar.org/videos

PARTS:



- | | |
|--------------------------------|---------------------------------------|
| 1. Collecting container | 11. Fine dicer |
| 2. Mandoline base | 12. Slice insert |
| 3. Pusher | 13. Grating insert (coarse) |
| 4. Chopper and spiralizer base | 14. Julienne insert |
| 5. Blades housing | 15. Spiralizing julienne blade insert |
| 6. Cleaning scraper | 16. Ribbon blade insert |
| 7. Finger guard | 17. Spiralizer blade holder |
| 8. Pusher insert | 18. Spiralizer spiked grip |
| 9. Top rack* | 19. Spiralizer cleaning brush |
| 10. Medium dicer | 20. Cut Resistant Glove |
| | 21. Blade lock button |

* The top rack consists of the pusher and chopper base.

General information

Reading and storing the user manual



This user manual accompanies this CHOPPER PRO and contains important information on setup and handling.

Before using the CHOPPER PRO, read the user manual carefully.

This particularly applies to the safety notes. Failure to do so may result in personal injury or damage to the CHOPPER PRO.

Store the user manual for further use. Make sure to include this user manual when passing the CHOPPER PRO on to third parties.

Safety

Improper handling of the Mandoline slicers may result in injury.

- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.

Please always wear the glove and use their finger guard to slice.



Safety instructions

IMPORTANT SAFEGUARDS

Read and fully understand all instructions and warnings prior to using the CHOPPER PRO. Your safety is most important. Failure to comply with procedures and safeguards may result in serious injury or property damage.



Risk of injury!

Improper handling of the CHOPPER PRO may result in injury.

- The CHOPPER PRO is for HOUSEHOLD use only.
- Do not use the CHOPPER PRO for other than its intended use.
- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.
- Keep children away from the food chopper.
- Do not leave the CHOPPER PRO unattended during use.
- Before using the CHOPPER PRO, check that all parts are operating properly, and perform the intended functions. Do not use the CHOPPER PRO if damage is found.
- Ensure that the CHOPPER PRO is stable during use. The collecting container should be placed on a level and stable work surface. The CHOPPER PRO should not move during the cutting process.
- Never push food through the cutting blades with hands.
- Do not use the CHOPPER PRO while under the influence of drugs or alcohol.
- Do not allow children to play with the packaging wrapper.

NOTICE!

Risk of damage!

Improper handling of the CHOPPER PRO may result in damage to the CHOPPER PRO.

- Do not use the CHOPPER PRO for frozen food, meat, fish, fruit or vegetable with pits, nuts or anything other than food stuff. The CHOPPER PRO is not suitable to cut hard items.
- Never place the CHOPPER PRO on or near hot surfaces such as ovens or heaters. Keep it away from open fire.
- Top rack dishwasher safe.
- Never use the CHOPPER PRO inside a microwave or oven.

First use

Checking the CHOPPER PRO and package contents

1. Take the CHOPPER PRO out of the packaging and check whether the CHOPPER PRO or any of the individual parts are broken or damaged. If this is the case, do not use the CHOPPER PRO.

Be very careful when opening the packaging to prevent damage to the CHOPPER PRO.

2. Check to make sure that all components and accessories have been received (see Fig. A).

Basic cleaning

1. Remove the packaging material and all plastic wrapping.
2. Clean all parts of the CHOPPER PRO before first use as described in the chapter “Cleaning”.

Using the Chopper/Dicer



WARNING!

Risk of injury!

Improper handling of the chopper may result in injury.

- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.

Before using the chopper:

- Peel fruit or vegetable with thick skin (e.g. onion)
- Remove stems and trim ends
- Cut large fruit or vegetable into smaller pieces (must be smaller than the cutting blade & the height of the food is not greater than 4cm before cutting)

Possible uses of the inserts

Medium chopping blade	
 <p>Magic cube gourmet: 0.53x0.53 in</p>	<ul style="list-style-type: none">■ Potatoes, e.g raw for chips or cooked for potato salad.■ Carrots, zucchinis, cucumbers, peppers, courgettes, leeks, celery for salads, vegetable dishes or as ingredients for soups.■ Boiled eggs, cooked ham, sausage or Mozzarella for salads.■ Cheese, such as sheep's cheese or Mozzarella for Mediterranean dishes. <p>Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes.</p>
Fine chopping blade	
 <p>Magic cube gourmet: 0.27x0.27 in</p>	<ul style="list-style-type: none">■ Onions, shallots for sauces.■ Garlic, chillis for dips.■ Zucchini, mushrooms, soft cheese, peppers and more. <p>Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes.</p>

TWO CHOPPING BLADES INCLUDED

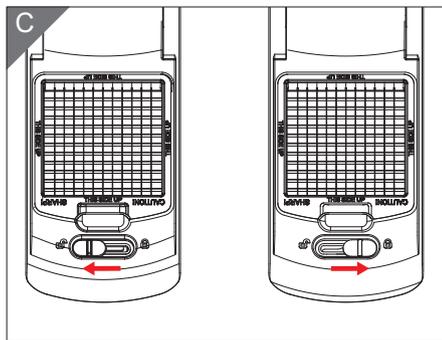


Medium chopping blade
for carrots, potatoes, zucchinis, onions,
shallots, peppers, chillis.



Fine chopping blade
for onions, zucchinis, chillis,
shallots, garlic, mushrooms.
soft cheese, bell peppers and more.

1. Place the top rack **9** onto the collecting container **1**.
2. Flip the pusher **3** open.
3. Select a cutting blade **10** or **11** and insert it into the lower slot (see Fig. C).



Ensure correct installation with the text "THIS SIDE UP" facing upward on the cutting blade.

4. Lock the cutting blade (see Fig. C)
5. To replace the cutting blade, unlock the cutting blade then remove the installed cutting blade before placing the desired one onto the chopper base **4**
6. Close the pusher. The chopper is now assembled and ready for use.

It is recommended to always close the pusher when the chopper is not in use.

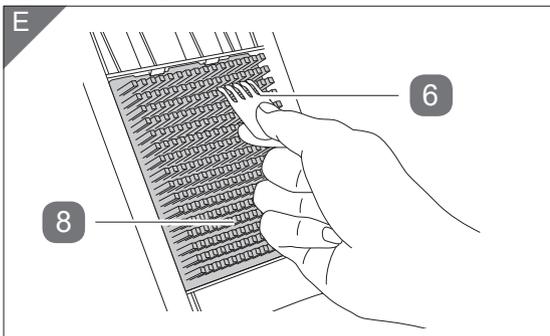
How to chop/dice:

1. Flip the pusher **3** open.
2. Place the fruit or vegetable you want to cut onto the cutting blade **10** or **11** with the flat or larger side facing down.
3. Close the pusher and press it downward onto the fruit or vegetable (see Fig. D1).



Attention:

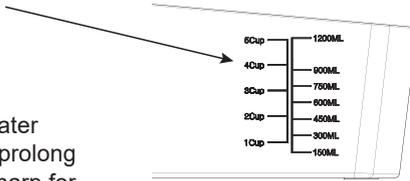
- ① Make sure that vegetable to be chopped stays entirely within the blade area, otherwise it might be difficult to chop it (see Fig. D2).
- ② Cut an onion or large vegetable into a quarter or much smaller pieces when using the fine chopping blade.
- ③ Press the pusher down swiftly and firmly with both hands like a hammer. Fruits or vegetables to be cut are pressed downward through the cutting blade.
4. Remove the top rack **9** to empty the cut fruit or vegetable from the collecting container **1**.
5. If necessary, flip the pusher open and use the cleaning scraper **6** to remove any food residuals on the pusher insert **8** before using the food chopper again (see Fig. E).





Attention:

1. In case you are unable to cut the food at the first attempt, lift the cover and press the cover down swiftly and firmly again.
2. Some hard vegetables may cause damage to the blades. e.g. sweet potatoes. This does not constitute grounds for a warranty claim.
3. Once cuttings reach the '4 cup' mark on the container please empty the container before continuing slicing.
4. Clean all blades under running water immediately after use in order to prolong the life of blade and keep them sharp for longer time.



Using the Spiralizer



Risk of injury!

Improper handling of the Spiralizer slicers may result in injury.

- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.

Please always wear the glove to slice.

TWO SPIRALIZING BLADES INCLUDED



Spiralizing Julienne blade
for cucumbers, zucchinis,
carrots.

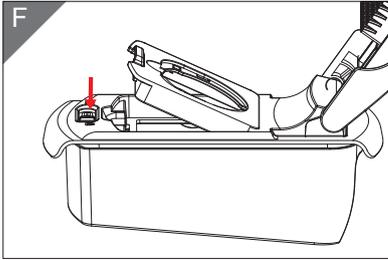


Ribbon blade
for cucumbers,
zucchinis, carrots.

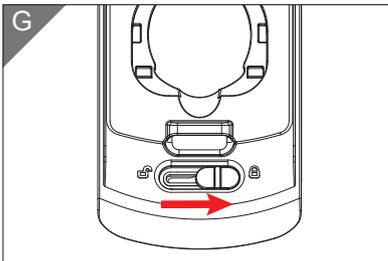


Spiralizer spiked grip
skewer short pieces of
food or end pieces.

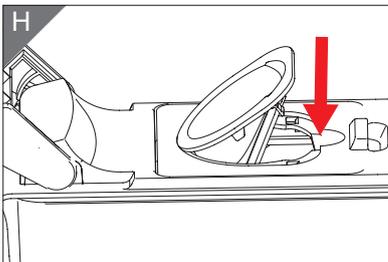
1. Flip the pusher **3** open.



2. Insert Spiralizer blade holder **17** into chopper base **4**.
See **Fig.F**.



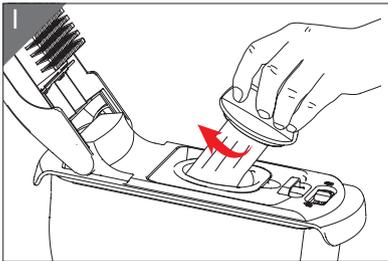
3. Switch to lock. **See Fig.G**



4. Select desired Spiralizer blade **15** or **16** insert into Spiralizer blade holder. **17**
See **Fig.H**.

5. Wash, and if necessary peel the food you are about to cut.

6. Remove stems and trim ends.



7. Place food into the insert.

ATTENTION: Skewer short pieces of food or end pieces on the Spiralizer spiked grip. **18**

8. Twist the food with slight pressure to slice it. See **Fig.I**.

9. Clean all blades under running water immediately after use in order to prolong the life of blade and keep them sharp for longer time.

Using the Mandoline



Risk of injury!

Improper handling of the Mandoline slicers may result in injury.

- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.

Please always wear the glove to slice.

THREE MANDOLINE BLADES INCLUDED



Straight slicer blade for creating potato or courgette chips, onion and cucumber slices.



Coarse Grater blade perfect for carrot and hard cheeses.



Julienne slicer blade for carrot, cabbage and other veggies.

1. Place the mandoline base **2** onto the collecting container. **1**



2. Select desired blade **12** or **13** or **14** insert into mandoline base **2**. See **Fig.J**.

3. Wash, and if necessary peel the food you are about to cut, remove stems and trim ends.



4. Place food into finger guard. **7**
See **Fig.K.**



5. Push food down while sliding the finger guard **7** in a back and forth motion. See **Fig.L.**



6. Gently press down with two thumbs to remove blade from underneath. See **Fig.M.**

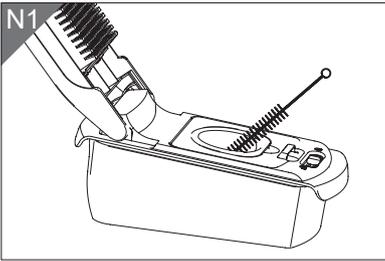
7. Clean all blades under running water immediately after use in order to prolong the life of blade and keep them sharp for longer time.

Cleaning

Risk of damage!

Improper handling of the food chopper may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.
- Clean all used parts under running water with a mild detergent or in the top-rack of a dishwasher. Thoroughly dry all parts after washing.
- If necessary, use the cleaning scraper to remove any food residuals on the pusher insert **8** (see **Fig. E**).
- Use spiralizer cleaning brush to remove any stuck food . (see **Fig. N1**).



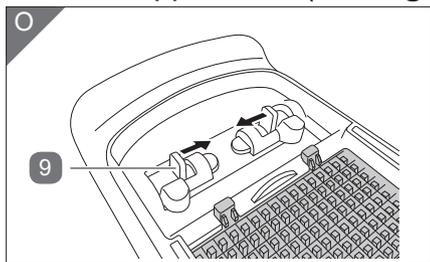
Attention:

- Do not use Spiralizer cleaning brush to clean chopping blades, otherwise the brush bristles will be torn off easily.
- Clean the chopping blades with kitchen brush and always use the protective glove when cleaning the chopping blades (see **Fig. N2**).



Cleaning the top rack

- The pusher **3** and chopper base **4** can be separated for cleaning. To do so, push the pusher locks on the underside of the chopper base towards each other to release the pusher from the chopper base (see **Fig. O**).



To install the pusher **3**, push the two buttons inward to draw back the pivots and slide the Pusher **3** in from underneath. Release two buttons to lock-in the pusher **3**.

How to prevent stains and remove stains:

Some types of fruit and vegetables such as carrots/beets may discolor or stain the plastic and blade parts. This is normal and safe, it's common issue with plastic products of this nature. The best thing to do is to prevent it from happening in the first place, as follows:

- Spray some vegetable oil on the plastic parts (where the plastic may come into contact with the vegetable). This will make it much harder for carrots/beets to stain the plastic parts.

If stains happen, please try one of the 2 methods below to remove the stains:

- The easier method: Use baking soda to clean the stain.
- The most effective method: Mix a paste of baking soda and dish soap, scrub it on the stain, let it sit for 20 minutes, scrub it again, and rinse it thoroughly. Repeat as necessary until the stain is removed.

Storage

All parts must be completely dry before storing.

- Store the product and accessories in a clean, dry location that is out of the reach of children and animals.

How to store:



Step 1:
Place all blades, cleaners **6** **19** and spiked **18** grip inside blades housing **5**. (see **Fig. P**).



Step 2:
Place finger guard **7** inside collecting container **1**. (see **Fig. Q**).



Step 3:
Place mandoline base **2** onto collecting container **1** (see **Fig. R**).



Step 4:
Place top rack **9** onto mandoline base **2**. (see **Fig. S**).

Disposal



The packaging material is recyclable. Please dispose of it in an environmentally friendly manner and take it to a recycling centre.

Dispose of the product in an environmentally friendly manner. You can obtain more information from your local authorities.